

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 6217

Rev 01 del
03/07

ROEBUCK MEAT SAUCE X 6

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PRODUCT DESCRIPTION

Ready-to-use sauce, prepared with selected roebuck meat, tender and flavoured, following a careful and appropriate recipe; pleasant odour, sweet taste and high yield.

USE

Indicated to be served on pasta and to prepare baked polenta; excellent base for game canapés.

INGREDIENTS

Roebuck meat (37%), tomato pulp, sunflower seed oil, red wine (SULPHITES), rice flour, onion, dried Boletus mushrooms (Boletus Edulis and relative group), CELERY, carrot, salt, sugar, garlic, pepper, rosemary, thyme, juniper, natural red wine flavour, flavourings.

May contain traces of MILK AND DERIVATIVES, NUTS.

ORGANOLEPTIC CHARACTERISTICS

Colour: typical brown

Odour: typical of game

Flavour: delicate and typical of game and the used vegetables

Consistency: soft

MICROBIOLOGICAL CHARACTERISTICS

Total mesophilic microbial load < 100 cfu/g

Lactic bacteria < 10 cfu/g

Yeasts < 10 cfu/g

Moulds < 10 cfu/g

Salmonella Absent in 25g

Listeria monocytogenes Absent in 25g

S. Aureus < 10 cfu/g

Bacillus Cereus < 10 cfu/g

Bacilli ssp < 100 cfu/g

Escherichia Coli < 10 cfu/g

Total Coliforms < 10 cfu/g

GMO

This product does not contain genetically modified organisms.

PROCESSING

The roebuck meat is minced until obtaining granules of the predetermined size. It is then mixed in a cooking basin with the flavouring ingredients and the fresh vegetables. The thus obtained

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product is precooked and dosed into tinplate cans which are de-aerated and sealed. Finally, the cans undergo a thermal treatment in order to guarantee the product's stability over time at room temperature.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122, Parma, Italy.

PRODUCTS DATA

Pack: TIN 1/1.
Net Weight: 0,800 kg
Capacity: 850 ml
Sales Unit: 6 TINS.
Available in pack of 24: NO
Gross weight single pack: 0,884 kg
Gross weight carton: 5,343 kg

STORAGE DATA

Shelf life: 36 Month
Storage closed product: IN A COOL AND DRY PLACE
Storage open product: REFRIGERATED TEMPERATURE
Life of the open product: CONSUME WITHIN 2-3 DAYS
Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: BPA NI TIN
Height: 118,0 mm
Diameter: 99,0 mm
Package weight: 83,76 g

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SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARDBOARD

Secondary package length: 310,0 mm

Secondary package width: 205,0 mm

Secondary package height: 2,0 mm

Packing dimensions in mm: 310*205*119

Secondary packaging weight: 25,00 g

Film Weight: 15,00 g

PALLET COMPOSITION

Standard pallet 80X120

Boxes per layer: 12

Layers per pallet: 12

Boxes per pallet: 144

Standard pallet 100X120

Boxes per layer: 16

Number of layers per pallet: 10

Boxes per pallet: 160

Container pallet 112X112

Boxes per layer: 16

Number of layers per pallet: 16

Boxes per pallet: 256

EAN CODE

EAN13: 8004980002179

ITF14: 08004980162170

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 534 kJ

Energetic value (KCAL): 127 kcal

Fat: 7,1 g

Saturated fats: 0,8 g

Carbohydrates: 6,6 g

of which sugars: 1,9 g

Protein: 9,2 g

Salt: 1,50 g

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ALLERGENS

Absence of allergens: NO

Celery: PRESENT

Sulfur dioxide SO₂>10 mg/kg: PRESENT

OTHER CHARACTERISTICS

Suitable for vegetarian: NO

Suitable for vegan: NO

Suitable for celiac: YES

Contains alcohol: YES

Contains pork: NO

PHYSICO-CHEMICAL DATA

ph: 5,10 - 5,50

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